SPIRIT®

GAS GRILL

Natural Gas Grill Owner's Guide

ESNA Guía del Propietario de la Barbacoa de Gas Natural - Pg. 21

FC Mode d'emploi du grill à gaz naturel - Pg. 37

210/310

#89961

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL.

⚠ DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flames.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury, death, or damage to property.

⚠ WARNING:

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠ WARNING: Do not ignite this appliance without first reading the BURNER IGNITION sections of this manual.

89961 02/28/11 NG
US - ENGLISH

WARNINGS

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the igniting instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cookbox.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
- ⚠ Do not build this model of grill in any built-in or slide-in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.
  (Wash hands after handling this product.) ◆

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
  1. Move away from liquid propane cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department. ◆

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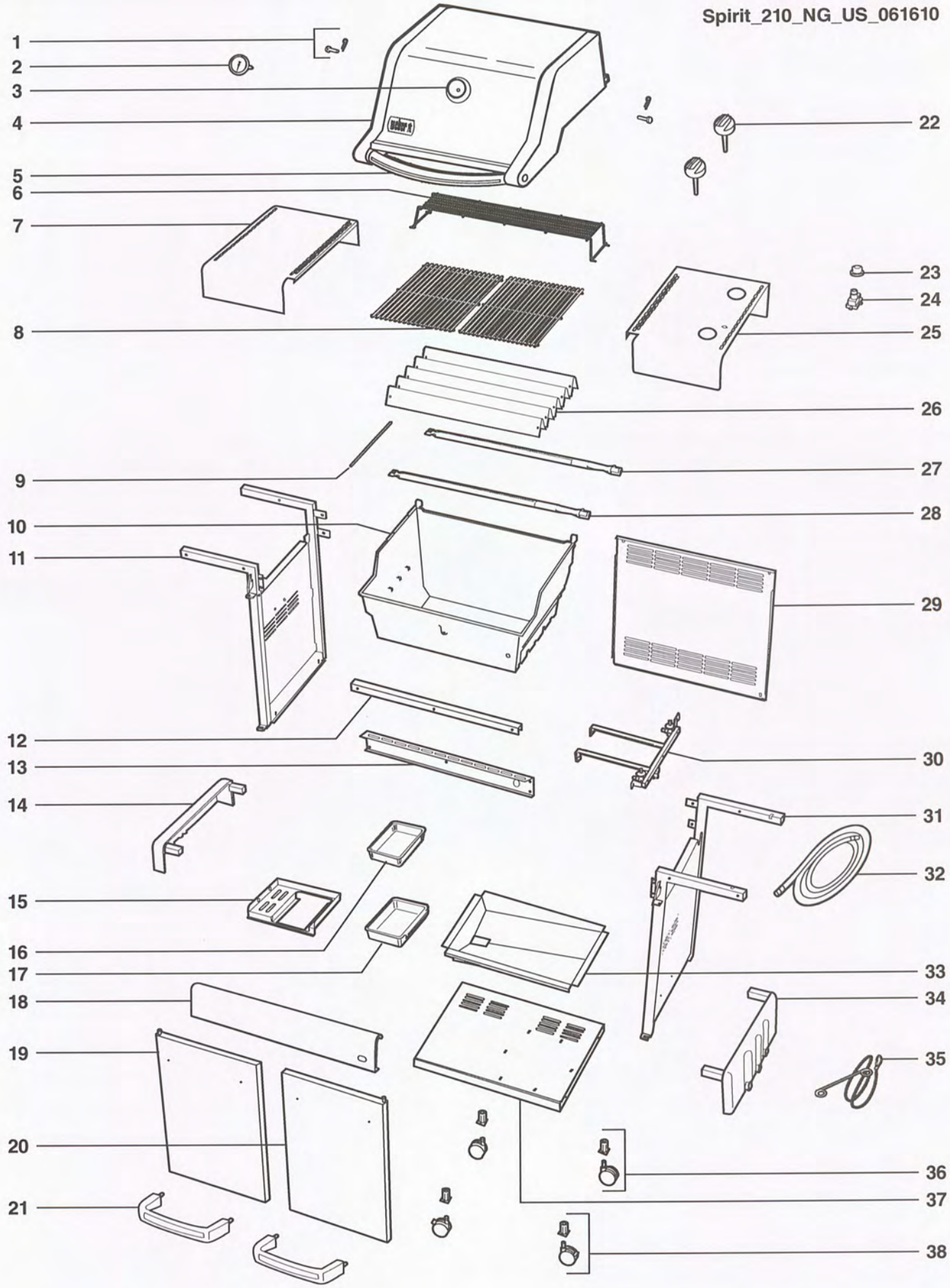


EXPLODED VIEW LIST 210 • LISTA DEL DIAGRAMA DE DESPIECE 210 • LISTE DE LA VUE ECLATEE 210

1. **Shroud Hardware**
   Accesorios de la cubierta
   Kit d'assemblage du boîtier

2. **Thermometer**
   Termómetro
   Thermomètre

3. **Thermometer Bezel**
   Moldura decorativa del termómetro
   Cadran de thermomètre

4. **Shroud**
   Cubierta
   Boîtier

5. **Handle**
   Asa
   Poignée

6. **Warming Rack**
   Rejilla de calentamiento
   Grille réchaud

7. **Left Side Table**
   Mesa lateral izquierda
   Tablette latérale gauche

8. **Cooking Grate**
   Parrilla de cocción
   Grille de cuisson

9. **Crossover® Tube**
   Tubo Crossover®
   Tube Crossover®

10. **Cookbox**
    Caja de cocción
    Cuve

11. **Left Frame Panel**
    Panel izquierdo del bastidor
    Panneau de cadre gauche

12. **Rear Frame Support**
    Soporte posterior del bastidor
    Support de cadre arrière

13. **Front Frame Support**
    Soporte delantero del bastidor
    Support de cadre avant

14. **Left Trim Piece**
    Pieza de adorno izquierda
    Élément de décoration gauche

15. **Catch Pan Holder**
    Soporte del plato recolector
    Support de bac d'égouttage

16. **Disposable Drip Pan**
    Bandeja de goteo desechable
    Support de lèchefrite

17. **Catch Pan**
    Plato recolector
    Lèchefrite jetable

18. **Front Panel**
    Panel frontal
    Panneau avant

19. **Left Door**
    Puerta izquierda
    Porte arrière

20. **Right Door**
    Puerta derecha
    Porte droite

21. **Door Handle**
    Asa de la puerta
    Poignée de porte

22. **Control Knob**
    Perilla de control
    Bouton de commande

23. **Igniter Button**
    Botón de encendido
    Bouton d'allumage

24. **Igniter Module**
    Módulo de encendido
    Module d'allumeur

25. **Right Side Table**
    Mesa lateral derecha
    Tablette latérale droite

26. **Flavorizer® Bar**
    Barra Flavorizer®
    Barre Flavorizer®

27. **Rear Burner Tube**
    Tubo quemador posterior
    Tuyau de brûleur arrière

28. **Front Burner Tube**
    Tubo quemador frontal
    Tuyau de brûleur avant

29. **Back Panel**
    Panel trasero
    Panneau arrière

30. **Manifold**
    Múltiple
    Collecteur

31. **Right Frame Panel**
    Panel derecho del bastidor
    Panneau de cadre droit

32. **Hose**
    Manguera
    Tuyau

33. **Slide Out Grease Tray**
    Bandeja deslizante de grasa
    Plateau de récupération des graisses amovible

34. **Right Trim Piece**
    Pieza de adorno derecha
    Élément de décoration droit

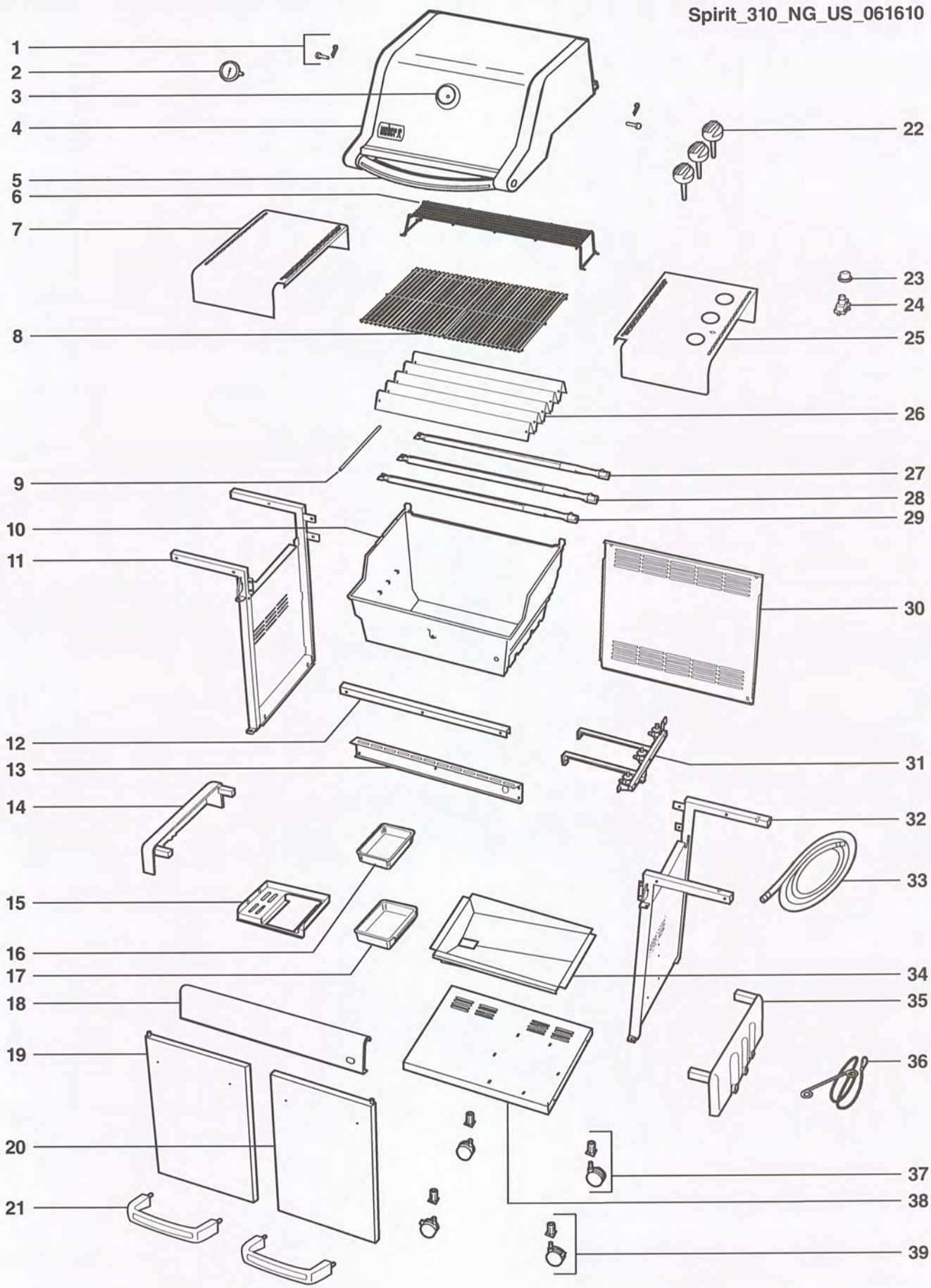
35. **Matchstick Holder**
    Portacerillos
    Porte-allumette

36. **Caster**
    Rueda giratoria
    Roulette

37. **Bottom Panel**
    Panel inferior
    Panneau inférieur

38. **Locking Caster**
    Rueda giratoria con bloqueo
    Roulette à frein

EXPLODED VIEW 310 • DIAGRAMA DE DESPIECE 310 • VUE ECLATEE 310



EXPLODED VIEW LIST 310 • LISTA DEL DIAGRAMA DE DESPIECE 310 • LISTE DE LA VUE ECLATEE 310

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   Accesorios de la cubierta
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   Rejilla de calentamiento
   Grille réchaud

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   Mesa lateral izquierda
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    Poignée de porte

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    Tablette latérale droit

26. **Flavorizer® Bar**
    Barra Flavorizer®
    Barre de vaporisation Flavorizer®

27. **Rear Burner Tube**
    Tubo quemador posterior
    Tuyau du brûleur arrière

28. **Middle Burner Tube**
    Tubo quemador del medio
    Tuyau du brûleur central

29. **Front Burner Tube**
    Tubo quemador frontal
    Tuyau du brûleur central avant

30. **Back Panel**
    Panel trasero
    Panneau arrière

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    Múltiple
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    Rueda giratoria con bloqueo
    Roulette à frein

WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum castings:	25-years (2 years on paint; excludes fading)
Stainless steel shroud:	25-years
Porcelain-enameled shroud:	25-years
Stainless steel burner tubes:	10-years
Stainless steel cooking grates:	5-years no rust through or burn through
Stainless steel Flavorizer® bars:	5-years no rust through or burn through
Porcelain-enameled cast-iron cooking grates:	5-year no rust through or burn through
Porcelain-enameled cooking grates:	3-years no rust through or burn through
Porcelain-enameled Flavorizer® bars:	2-years no rust through or burn through
Infrared rotisserie burner:	2-years
All remaining parts:	2-years

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS LLC
Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

For replacement parts call:
1-800-446-1071

Visit www.weber.com®, select your country of origin, and register your grill today. ◆

GENERAL INSTRUCTIONS

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® bars produce that "outdoor" flavor in the food.

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with you if you move.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the grease tray are free from debris that might obstruct the flow of combustion or ventilation air. ◆

CANADIAN INSTALLATION

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment). ◆

STORAGE AND/OR NONUSE

- The gas must be turned off at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (Refer to: "MAINTENANCE/ANNUAL MAINTENANCE").
- Check that the areas under the control panel and the slide out grease tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider/Insect screens should also be checked for any obstructions. (Refer to: "MAINTENANCE/ANNUAL MAINTENANCE"). ◆

OPERATING

⚠ WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ WARNING: Your Weber® gas barbecue shall not be used under overhead combustible construction.

⚠ WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ WARNING: Do not use the barbecue within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.

⚠ WARNING: The entire cookbox gets hot when in use. Do not leave unattended.

⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ WARNING: Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials. ◆

GAS SUPPLY TESTING

- Disconnect your Weber® gas barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off your Weber® gas barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa). ◆

GAS INSTRUCTIONS

INSTALL GAS SUPPLY

General Specifications For Piping

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of the *National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.* ***WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.***

Some of the following are general requirements taken from the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code for complete specifications.

- This barbecue is designed to operate at 7" of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8" NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

⚠ WARNING: Do not route the ten foot hose under a deck. The hose must be visible.

Gas Line Piping

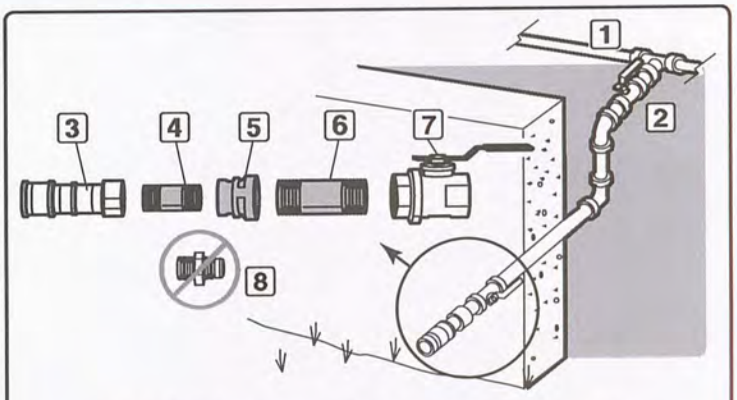
- For the correct size and length of gas line piping refer to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062"; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1.

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.



This is a typical installation of a Weber® natural gas barbecue. Local codes may require different installations.

INSIDE WALL			
1	Gas Supply	2	Shut off
OUTSIDE WALL			
3	Quick-Disconnect	4	3/8" Pipe Nipple
5	Reducing Coupling	6	1/2" Pipe Nipple
7	Locking Shut Off	8	Do Not Use

GAS INSTRUCTIONS

TYPE OF GAS

Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

Your grill operates at 7" of water column pressure. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer.

For safety and design reasons, the conversion of a Weber® grill from operation using Natural gas to operation using LP gas is not allowed. ◆

WHAT IS NATURAL GAS?

Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas. ◆

NATURAL GAS CONNECTION

Weber® recommends moving the grill at least 24" from the gas supply and any combustible surfaces. After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to grill. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint. ◆

LEAK CHECK PREPARATION

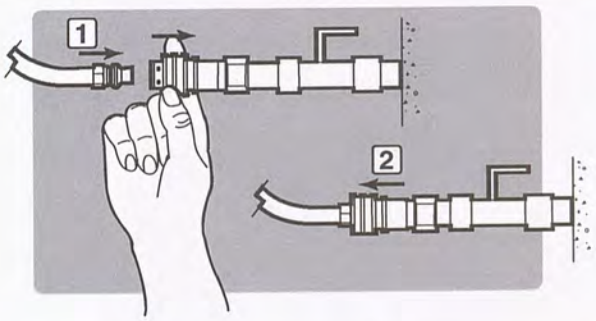
Check That All Burner Valves Are Off

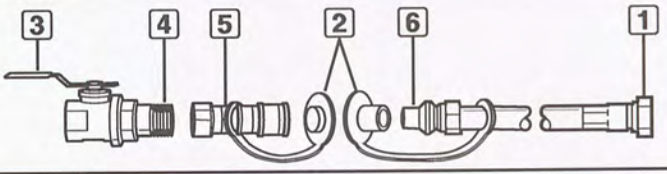
Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing in and turning clockwise. If they do not turn, they are off. If they do turn continue turning them clockwise until they stop, then they are off.

Check The Flexible Hose To Manifold Connection

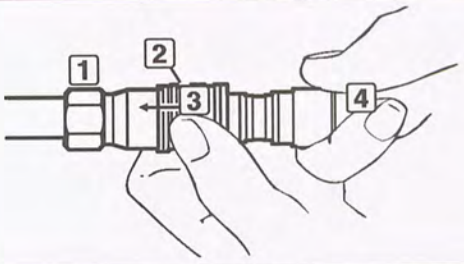
The natural gas hose was attached during the manuafacturing process. We do recommend that the hose to gas manifold connnection be leak tested, following guidelines in this Owner's Guide, prior to barbecue operation.

To perform leak checks: Slide back the collar of the quick disconnect **(1)**. Push male fitting of the hose into the quick disconnect, and maintain pressure. Slide the collar closed **(2)**. If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged. ◆





1	Swivel connection
2	Install covers when hose is disconnected
3	Shut-off valve
4	Coat this pipe nipple with gas-resistant pipe dope
5	Socket
6	Male connection



1	Socket
2	Sleeve
3	Push sleeve back
4	Plug

Push plug until sleeve snaps forward, locking plug in socket.
(This turns on gas automatically.)

When properly assembled, the plug cannot be removed without pushing the sleeve back.

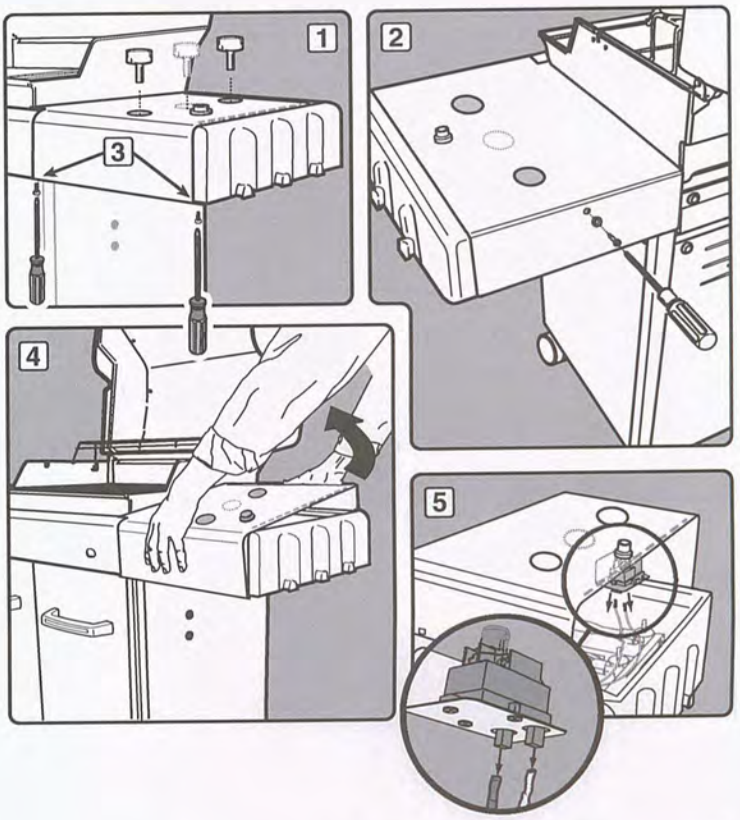
To disconnect, push sleeve back and pull out plug.
(This automatically shuts off gas.)

GAS INSTRUCTIONS

Remove Control Knobs & Control Panel For Leak Testing

You will need: Phillips screwdriver.

A) Take off the burner control knobs **(1)**.
B) Remove screw and washer from back of control panel with a Phillips screwdriver **(2)**.
C) Remove machine screw from lower left and right side of control panel with a Phillips screwdriver **(3)**.
D) Tilt the back edge of the control panel up. Carefully lift control panel up and away from frame **(4)**.
E) Disconnect the igniter wires from the ignition module **(5)**.
F) Replace control panel when leak check is completed. ◆



CHECK FOR GAS LEAKS

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber® gas barbecue. Shipping and handling may loosen or damage a gas fitting.

⚠ WARNING: The gas connections of your gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your gas grill.

⚠ WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

If your grill has a side burner make sure the side burner is turned off.

Turn on gas supply at source.

⚠ WARNING: Do not ignite burners when leak checking.

You will need: A soap and water solution and a rag or brush to apply it.

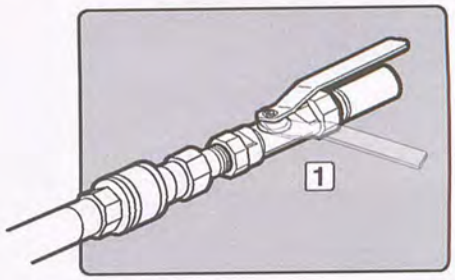
A) Mix soap and water.
B) Turn on gas supply **(1)**.
C) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop do not use the barbecue. Contact the customer service representative in your area using the contact information on our web site. Log onto www.weber.com®.

D) When leak checking is complete, turn gas supply off at the source and rinse connections with water.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.



GAS INSTRUCTIONS

Check

A) Hose to manifold connection **(1)**.

⚠ **WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

B) Hose to quick-disconnect connection **(2)**.
C) Valves to manifold connection **(3)**.

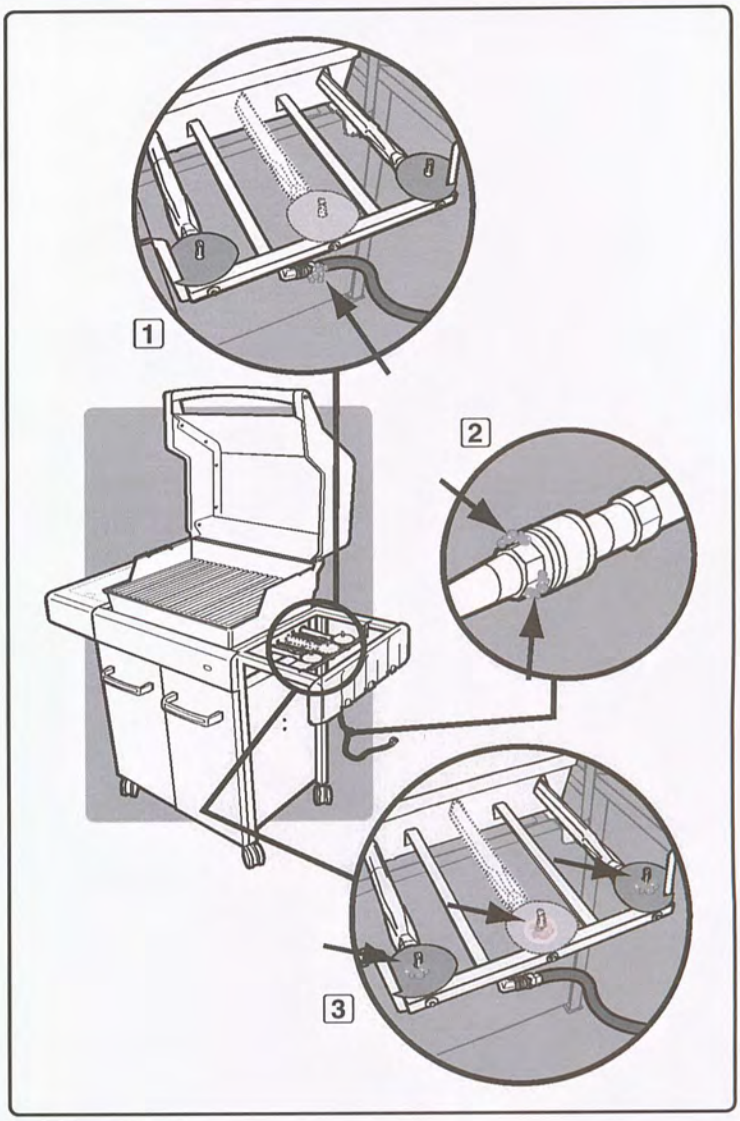
⚠ **WARNING: If there is a leak at connections (2) or (3) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

Reinstall Control Panel

You will need: Phillips screwdriver.

A) Reconnect the igniter wires to the ignition module.
B) Carefully position control panel down and onto frame.
C) Reinstall machine screws at lower left and right side of control panel with a Phillips screwdriver.
D) Reinstall screw and washer onto the back of the control panel with a Phillips screwdriver.
E) Replace burner control knobs. ◆



BEFORE USING THE GRILL

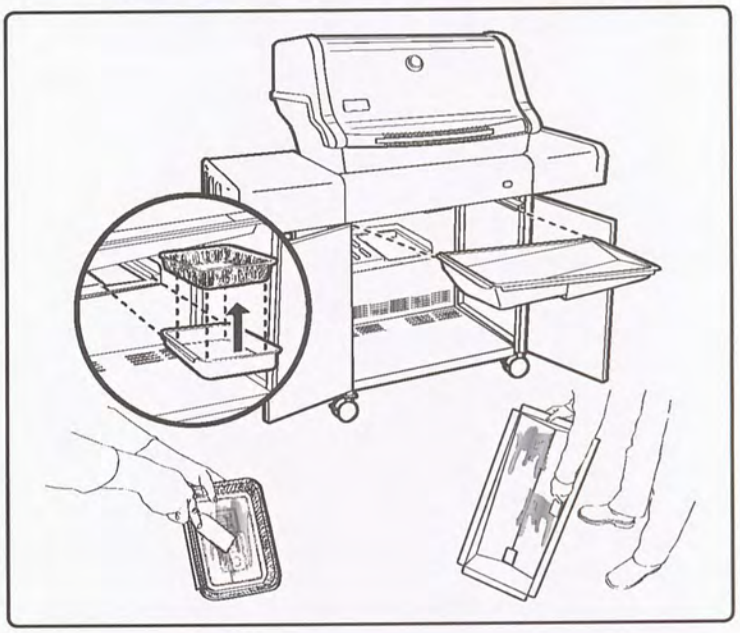
SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN

Your grill was built with a grease collection system. Check the slide-out grease tray and disposable drip pan for grease build-up each time you use your grill.

Remove excess grease with a plastic spatula; see illustration. When necessary, wash the grease tray and drip pan with a soap and water solution, then rinse with clean water. Replace the disposable drip pan as needed.

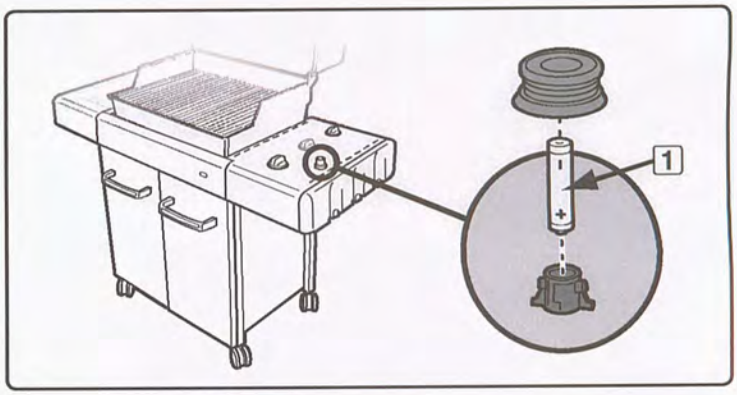
⚠ WARNING: Check the slide-out grease tray and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil. ◆



ELECTRONIC IGNITER INSPECTION

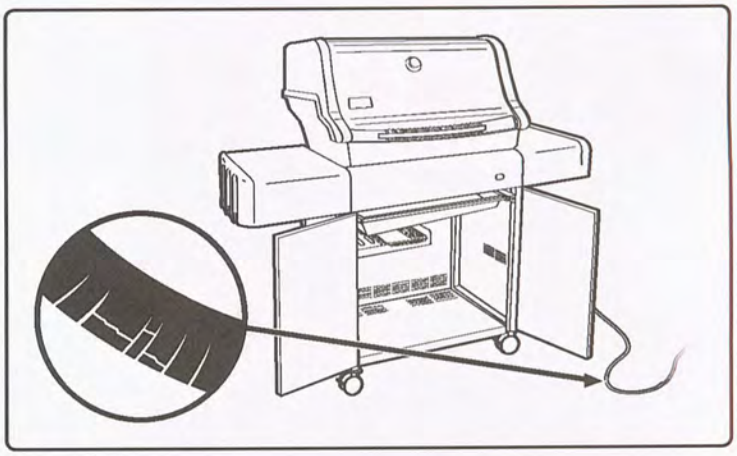
Verify that your AA battery (alkaline only) is in good condition and that it is installed correctly **(1)**. Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label. ◆



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ◆



MAIN BURNER IGNITION & USAGE

MAIN BURNER IGNITION

Summary lighting instructions are inside the left hand cabinet door.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

Crossover® Ignition System

Note: The Crossover® Ignition System ignites BURNER 1 with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the electronic ignition button. You will hear it sparking.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ◆

A) Open the lid **(1)**.
B) Make sure all burner control knobs are turned OFF **(2)**. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
C) Turn the gas supply valve on **(3)**.

⚠ WARNING: Do not lean over the open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

D) Push BURNER 1 control knob down and turn to START/HI **(4)**.
E) Push and hold the electronic ignition button. You will hear it sparking **(5)**.
F) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame **(6)**.

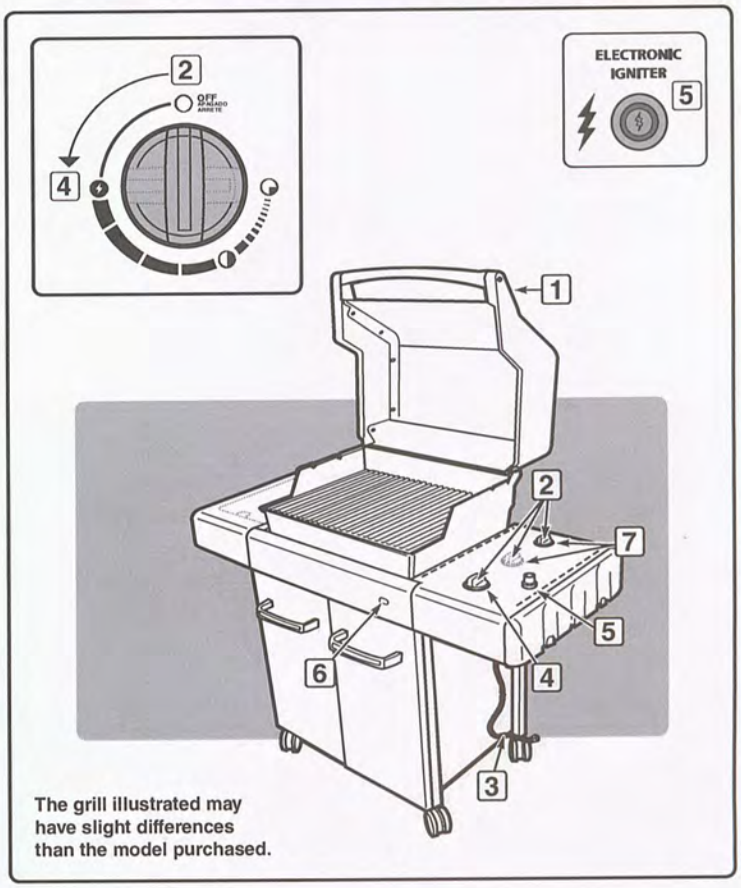
⚠ WARNING: If the burner does not light in five seconds, turn the Burner 1 control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

G) After BURNER 1 is lit you can turn on BURNER 2 (and BURNER 3) **(7)**.

Note - Always light BURNER 1 first. The other burners ignite from BURNER 1. ◆

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source. ◆



The grill illustrated may have slight differences than the model purchased.

MAIN BURNER IGNITION & USAGE

MAIN BURNER MANUAL IGNITION

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

A) Open the lid **(1)**.
B) Make sure all burner control knobs are turned OFF **(2)**. (Push each knob down and turn clockwise to ensure they are in the OFF position.)
C) Turn the gas supply valve on **(3)**.
D) Insert match holder with lit match into the matchlight hole in the front of the cooking box **(4)**.

⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

E) Push BURNER 1 control knob down and turn to START/HI **(5)**.
F) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame **(6)**.

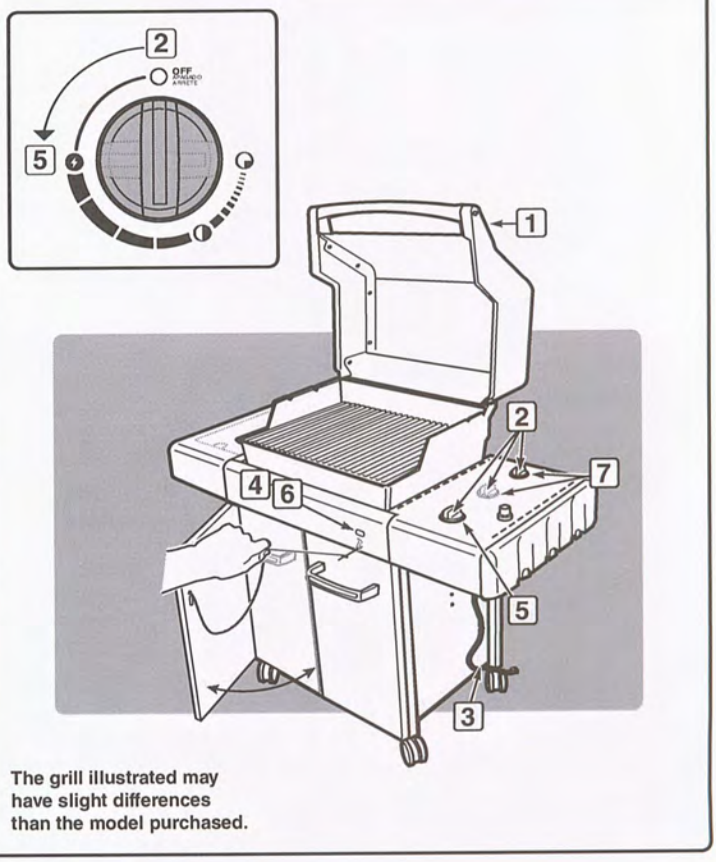
⚠ WARNING: If the burner does not light in five seconds, turn the Burner 1 control knob to OFF and wait 5 minutes to let the gas clear before you try again.

G) After BURNER 1 is lit you can turn on BURNER 2 (and BURNER 3) **(7)**.

Note - Always light BURNER 1 first. The other burners ignite from BURNER 1. ◆

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source. ◆



The grill illustrated may have slight differences than the model purchased.

GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on HI heat and close lid; heat for 10 minutes, or until thermometer registers 500°-550° F (260°-288°C).
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Grilling times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary because of the weather, or the amount, size and shape of the food being grilled.
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Grilling conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Trim excess fat from steaks, chops and roasts, leaving no more than a scant ¼ inch (6.4mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the slide out grease tray and catch pan are clean and free from debris.
- Do not line the slide out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- Using a timer will help to alert you when "well-done" is about to become "over-done."

Note: If grill looses heat while cooking refer to the troubleshooting section of this manual.

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

You can adjust the individual burners as desired. The control settings are OFF, START/HI, MEDIUM, or LOW.

Note: The temperature inside your cookbox for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions, such as wind and weather, may require the adjustment of the burner controls to obtain the correct cooking temperatures.

If burners go out during cooking, turn off all burners and wait five minutes before relighting. ◆

PREHEATING

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. Preheating the grill before grilling is important. Light your grill according to the instructions in this Owner's Manual. To preheat: after lighting turn all burners to START/HI, close the lid, and heat until the temperature reaches between 500° and 550° F (260° and 290° C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind. ◆

COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid. ◆

DRIPPINGS AND GREASE

The Flavorizer® bars are designed to "smoke" the correct amount of drippings for flavorful cooking. Excess drippings and grease will accumulate in the catch pan under the slide out grease tray. Disposable foil drip pans are available that fit the catch pan.

⚠ WARNING: Check the slide out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the slide out grease tray. ◆

FLAVORIZER® SYSTEM

When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavor. Thanks to the unique design of the burners, Flavorizer® bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames. Because of the special design of the Flavorizer® bars and burners, excess fats are directed through the slide out grease tray into the grease catch pan. ◆

TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider/Insect screens for possible obstructions. (Blockage of holes.)	Clean Spider/Insect screens. Refer to "ANNUAL MAINTENANCE."
Burner does not light, or flame is low in HI position.	Is fuel hose bent or kinked?	Straighten fuel hose.
Burner does not ignite when you push the igniter button.	Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MAIN BURNER MANUAL IGNITION."	If match lighting is successful, the problem lies in the ignition system. Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS."
	Is there a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "ELECTRONIC IGNITER INSPECTION".
	Are the wires connected properly to the ignitior module?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS."
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
Experiencing flare-ups: **⚠ CAUTION: Do not line the slide out grease tray with aluminum foil.**	Are you preheating barbecue in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates, heat deflectors and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. Refer to "CLEANING."
	Is the slide out grease tray dirty and not allowing grease to flow into catch pan?	Clean slide out grease tray.
Burner flame pattern is erratic. Flame is low when burner is on HI. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. Refer to "MAINTENANCE."
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The inside of the lid is porcelain enamel or stainless steel, and is not painted. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. Refer to "CLEANING."
Cabinet doors are not aligned.	Check the adjustment pin on the bottom of each door.	Loosen adjustment nut/s. Slide door/s until aligned. Tighten nut.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

MAINTENANCE

CLEANING

⚠ WARNING: Turn your Weber® gas barbecue off and wait for it to cool before cleaning.

⚠ CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Slide-out grease tray - Remove excess grease, wash with warm soapy water, then rinse.

⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.

Flavorizer® bars and cooking grates - Clean with a suitable stainless steel bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

For availability of replacement cooking grates and Flavorizer® bars, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

Cookbox - Brush any debris off of burner tubes. DO NOT ENLARGE BURNER PORTS (OPENINGS). Wash inside of cookbox with warm soapy water and a water rinse.

Inside lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution. Be careful to scrub with the grain direction of the stainless steel.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Preserve your stainless steel - Your grill or its cabinet, lid, and control panel may be made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water, and wipe dry. For stubborn particles, a non-metallic brush can be used.

⚠ IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.

⚠ IMPORTANT: When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel. ◆

WEBER® SPIDER/INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section **(1)** of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.

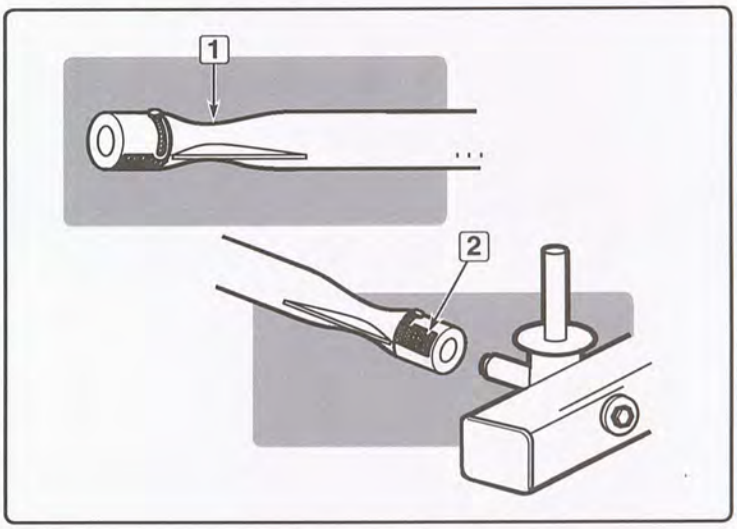
The burner tube combustion air opening is fitted with a stainless steel screen **(2)** to prevent spiders and other insects access to the burner tubes through the combustion air openings.

We recommend that you inspect the Spider/Insect screens at least once a year. (Refer to "ANNUAL MAINTENANCE.") Also inspect and clean the the Spider/Insect screens if any of the following symptoms should ever occur:

A) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
B) Barbecue does not reach temperature.
C) Barbecue heats unevenly.
D) One or more of the burners do not ignite.

⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ◆



BURNER TUBES CLEANING OR REPLACEMENT

You will need: Phillips screwdriver and flathead screwdriver.

A) Your Weber® gas barbecue must be OFF and cool.
B) Turn gas OFF at source.
C) Remove cookbox components - warming rack, grates and Flavorizer® bars.

Control Panel Removal

To remove control panel:

A) Take off the burner control knobs **(1)**.
B) Remove screw and washer from back of control panel with a Phillips screwdriver **(2)**.
C) Remove machine screw from lower left and right side of control panel with a Phillips screwdriver **(3)**.
D) Tilt the back edge of the control panel up. Carefully lift control panel up and away from frame **(4)**.
E) Disconnect the igniter wires from the ignition module **(5)**.

Burner Tube Removal

To remove burner tube(s):

A) Remove the two nuts **(6)** that hold the manifold support bracket to the cookbox. Pull the manifold and valve assembly towards you, at the same time lift the manifold assembly up to release the manifold brackets from the frame assembly **(7)**.
B) Slide the burner assembly out from under the guide screw and washer **(8)** in the corners of the cookbox.
C) Lift and twist the burner assembly slightly, to separate the crossover tube **(9)** from the burners. Remove the burners from the cookbox.

Burner Tube Cleaning

To clean the burner tube(s):

A) Look inside each burner with a flashlight **(10)**.
B) Clean the inside of the burners with a wire **(11)** (a straightened-out coat hanger will work).
C) Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a steel bristle brush to clean outside of burners **(12)**. This is to make sure all the burner ports are fully open.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.

Burner Tube Reinstallation

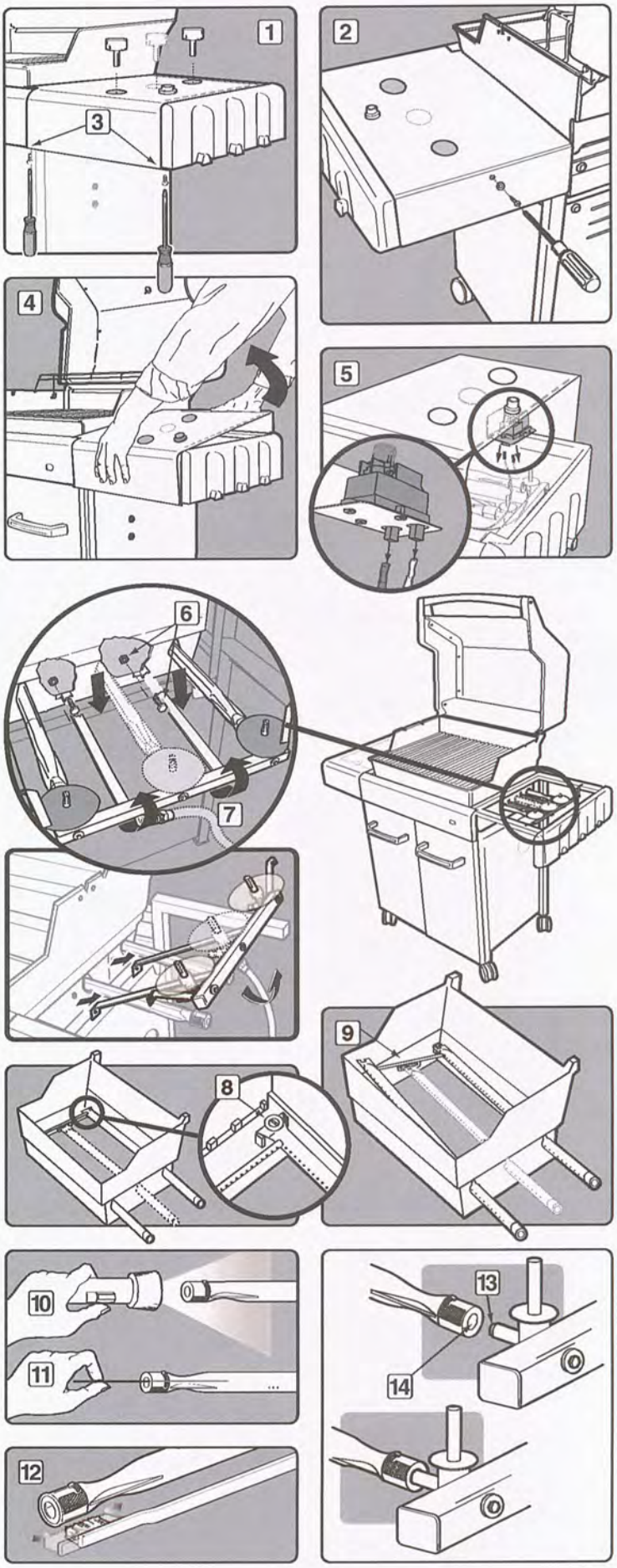
A) To reinstall the burner tubes, reverse steps for "Removing Control Panel" and "Burner Tube Removal" as previously described.

⚠ CAUTION: The burner openings (13) must be positioned properly over the valve orifices (14).

Check proper assembly before fastening manifold in place.

⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (Refer to "CHECK FOR GAS LEAKS")

⚠ WARNING: Make sure that all parts are assembled and hardware is fully tightened before operating the grill. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property. ◆



MAINTENANCE

ELECTRONIC CROSSOVER® IGNITION SYSTEM OPERATIONS

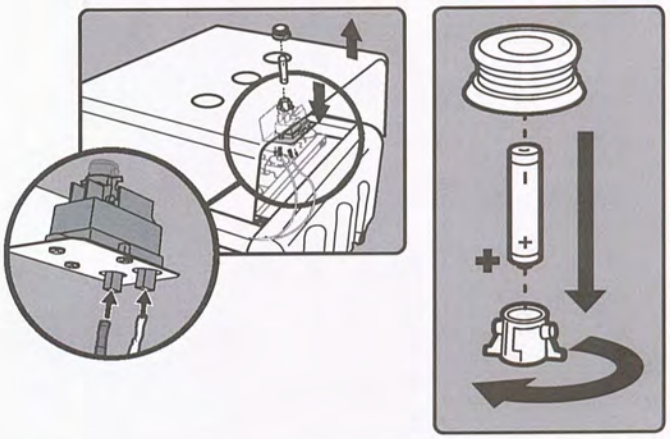
If the Electronic Crossover® Ignition System fails to ignite the BURNER 1, light BURNER 1 with a match. If BURNER 1 lights with a match, then check the Electronic Ignition.

- Check that both of the ignition wires are attached at the igniter module properly.
- Check that the Electronic Ignition button is working by listening and looking for sparks at BURNER 1.

Replace Battery If Necessary

AAA alkaline battery only.

If the Electronic Crossover® Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ◆



ANNUAL MAINTENANCE

Inspection And Cleaning Of The Spider/Insect Screens

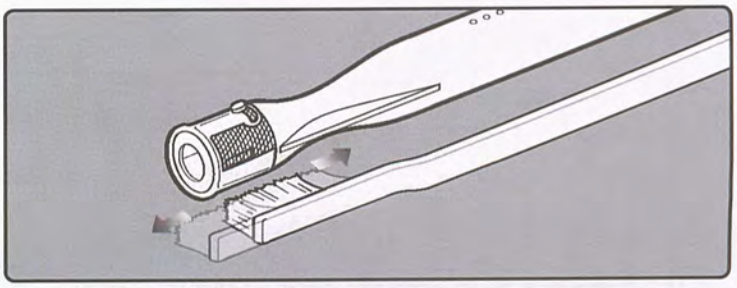
To inspect the Spider/Insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens.

Brush the Spider/Insect screens lightly with a soft bristle brush (i.e., an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect screens with hard or sharp tools. Do not dislodge the Spider/Insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screens and burners are clean, replace the burners.

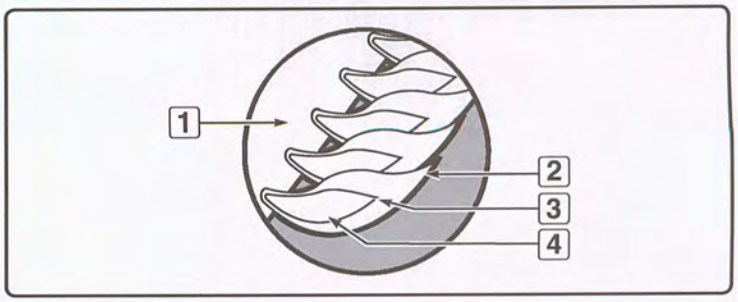
If the Spider/Insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



Burner Flame Pattern

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

A) Burner tube **(1)**
B) Tips occasionally flicker yellow **(2)**
C) Light blue **(3)**
D) Dark blue **(4)**



If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures. ◆